



221 South Oak Bistro

New Year's Eve

12 31 22

Amuse Bouche

Caper Marinated Salmon with Caviar
Blood Orange and Crispy Skin

Pork Belly and Speck with Fried Plantain
Whipped Tepache and Date

Elk Tartare with Poached Pear
Stone Ground Mustard Cracker

Vegan Pistachio and Olive Tapenade on Focaccia
Pomegranate Pearls and Pickled Carrot

First Course

Freshly Shucked Atlantic and Pacific Oyster
Fennel and Apple Mignonette

Lobster Salad with White Asparagus
Spiced Carrot Vinaigrette and Watercress

Seared Foie Gras with Hazelnut Dust
Squash Purée and Whipped Tepache

Bone Marrow with Pecan Pie Crumble
Shaved Truffle, Fried Caper and Horseradish Cream

Crispy Artichoke with Fermented Radish and Watercress
Maple Miso and Cashew Crema

Second Course

Suya Crusted Lamb Kofta Stuffed Shishito
Whipped Feta

Dungeness Crab and Caviar with Root Vegetable Pakora
Saffron and Parsnip Broth

Grilled Octopus with Spicy Sausage and Black Rice
Almond Romesco and Saba

Short Rib Ravioli with Shaved Truffle
Dashi and Crispy Pickled Fennel

Gigante Bean with Pickled Chard and Grilled Maitake
Walnut Salsa Verde

Main Course

Seared Ahi Tuna with Nori Vinaigrette
Miso Glazed Root Vegetable

TBC Marinated Bison Short Rib with Huckleberry Reduction
White Asparagus and Purple Potato

Rack of Lamb with Saffron Arancini
Pistachio Oil with Squash and Pear Slaw

Wagyu Filet Mignon with Shaved Truffle
Whiskey Reduction with Pickled and Crispy Cauliflower

Sweet Potato Schnitzel with Chestnut Compote
Stone Ground Mustard Vinaigrette and Grilled Radicchio

Dessert

Roasted Chestnut Blancmange, Charred Pineapple Marmalade, Maple Shortbread, Almond Praline

Dark Chocolate and Espresso Pave, Lime Leaf Anglaise, Candied Ginger, Brown Butter Katafi

An Assortment of Fine Cheese with Toast Points and Accoutrement